



2011 Mourvèdre, Enz Vineyard

Appellation: Lime Kiln Valley

pH: 3.42

Alcohol by volume: 13.1%

T.A.: 0.600g/100ml

Malic Acid: 5mg/100ml

Bottling Date: March 15, 2013

Cases Produced: 546

Suggested Retail \$36

Mourvèdre is the French name for the Spanish grape Monastrell or Mataro. It is the dominant grape of Spain's Jumilla and Yelca regions. Grown for centuries on the Iberian Peninsula, it was not till the 1700's that the grape crossed over the Pyrenees Mountains to be cultivated in Southern France. Mourvèdre is the principal red grape of the Bandol region of France and is often the largest component of many prestigious Chateauf-neuf-du-Pape red wines. The variety is considered an important blending grape but, when dry farmed, it is capable of producing remarkable wines as a single varietal.

Our 2011 Mourvèdre comes from the Enz Vineyard in Lime Kiln Valley, San Benito County. The Enz Vineyard is located in the rain shadow of rugged Gavilan Mountains of San Benito County. The Vache family first planted this historic vineyard in 1895. Lime Kiln Valley is one of the oldest, but least known AVA's of California. Adjacent to the San Andreas Fault, the Lime Kiln Valley is truly a unique AVA with soil that consists of decomposed granite overlaying limestone. Although inland from the ocean, the area's climate is greatly influenced by onshore winds coming from Monterey Bay, which is 23 miles west of the vineyard.

Historically, Lime Kiln Valley was the source of quick lime for much of the construction of Santa Clara, San Jose and San Francisco. In the late 1800's and early 1900's, hundreds of people lived and worked in the valley, employed in the mining and kilning industry. The original vineyard planting served as a source of libation for the early inhabitants of the valley. In 1922, a seven acre block of Mourvèdre was planted. The vines were planted to an 8 x 8 grid and dry farmed. They were head caned pruned with canes and tied together, forming coronas (crowns) over the top of the vines.

In 1967, Bob and Susan Enz purchased the property. They established the Enz Winery and raised their children in Lime Kiln Valley. Ken Volk started working with fruit from this vineyard in 1994, and has continued to produce wines from this amazing property ever since. In 2008, he began leasing the property and now farms this vineyard with his own crews with the intention of taking the viticulture and resulting wines to an even higher quality.

2011 was a cool growing year. Rains occurred late into spring and the summer was sunny, but cooler than normal. Traditionally a late season variety at harvest, the Mourvèdre was hand-picked into macro bins then transported to the winery in Santa Maria in a refrigerated truck trailer. Upon arrival, the fruit was de-stemmed and the berries were hand and mechanically sorted on a vibratory table. A combination of open top and closed top tanks were used for fermentation. Individual lots were basket-pressed. After several days of settling, the young wine was racked to French and Hungarian cooperage for 16 months of aging. Each harvest date was kept as a separate lot throughout cellar life.

The 2011 Mourvèdre has a beautiful garnet color and offers aromas of blueberry and mulberry with dusty, terroir-driven nuances. Flavors of red fruit and spice are complemented by good acidity and a mid-palate lift of minerality. Moderate tannins provide structure and weight to this savory wine that proves a perfect companion to lamb, pork, venison and roasted, braised, or barbecued foods.

**Produced and Bottled by: Kenneth Volk Vineyards 5230 Tepusquet Road Santa Maria, CA 93454 805.938.7896
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